



  
TAJ  
COROMANDEL  
CHENNAI

southern spice 


## MENU

# RASAM

## VEGETARIAN

- **MELAGU RASAM**  410  
Black pepper and coriander flavoured tomato extract
- **THAKKALI RASAM**  410  
Plum tomato extract with Madras chillies and tamarind

## SEAFOOD AND MEAT

- **KOZHI KURMILAGU CHAARU**  495  
Chicken extract with a hint of black pepper
- **NJANDU CHAARU**  525  
Cilantro flavoured extract of mud crabs

# STARTERS

## VEGETARIAN

- **GUNTUR CHILLI MUSHROOM**  710  
Mushrooms tossed with Guntur chilli and onion
- **BABY CORN MIRIYALU** 710  
Baby corn tossed with sliced onions, bell peppers and black pepper
- **KUZHANI PANIYARAM** 710  
Rice and lentil dumpling, shallow fried, served with a fiery red onion relish
- **MURUNGAELAI WADA** 710  
Drumstick leaves and lentil galette, crispy fried
- **ADAI** 710  
Lentil pancake served with traditional accompaniments
- **BANANA DOSA** 710  
Jaggery and cardamom flavoured banana fritters
- **PALAGARA SUVAIGAL** 710  
A sampler with kuzhipaniyaram, adai and banana dosa

# SEAFOOD, POULTRY AND MEAT

- **VANJARAM PODI VARUVAL** 1250  
Seer fish marinated with spices and fried
- **NANDU PUTTU** 2100  
Crab meat tossed with fresh herbs and spices
- **CHEMEEN FRY** 1850  
Crispy fried bay prawn tail
- **KANE KEMPU BEZZULE** 1250  
Lady fish from estuaries of Mangalore, marinated and crispy fried
- **KORI GHEE ROAST** 🌶️ 995  
Slow roasted chicken with chilli and homemade clarified butter - a speciality from Mangalore
- **KORI KEMPU BEZZULE** 🌶️ 995  
Crisp shredded chicken with chilli and spices, tossed in yoghurt
- **MAMSAM VEPUDU** 🌶️ 1200  
Lamb shoulder meat, cooked with spices -a popular dish from Andhra Pradesh

## SOUTHERN SPICE SPECIALS

- **POOMPUHAR MEEN VARUVAL** 🌶️ 1250  
Garlic and tamarind marinated pomfret, griddle cooked
- **YERAL MELAGU PERATTAL** 🌶️ 1950  
Black pepper and fennel flavoured prawns, stir fried with shallots and tomatoes
- **KAYAR KATTI YERACHI KOLA URUNDAI** 1250  
A banana fiber wrapped lamb delicacy from Thanjavur - traditionally served in weddings
- **ASPARAGUS PARUPPU USILI** 795  
Asparagus and steamed lentils tempered with Madras chillies
- **URULAI VATHAKAL** 825  
Pebble potatoes, slow cooked with homemade clarified butter

# LUNCH THALI

- **VEGETARIAN** 2095  
A meal of delicacies from South Indian regions with sambhar, rasam, yoghurt and accompanied with rice, parota, appam, dessert and dabra kaapi
- **SEAFOOD** 2745  
A meal of prawn, crab, fish preparations, two vegetarian dishes with sambhar, rasam, yoghurt and accompanied with rice, parota, appam, dessert and dabra kaapi
- **FISH AND MEAT** 2595  
A meal of fish, chicken, lamb preparations, two vegetarian dishes with sambhar, rasam, yoghurt and accompanied with rice, parota, appam, dessert and dabra kaapi
- **LIGHT MEAL – VEGETARIAN** 2095  
A meal of sannas with kadala gassi, idiyappam with kuruma, appam with pachakari ishtew and curd rice with vathal kozhambu and fresh fruit platter
- **LIGHT MEAL – FISH AND MEAT** 2595  
A light meal of sannas with kori gassi, idiyappam with Allepey fish curry, appam with pachakari ishtew and steamed rice with munagakaya mamsam kura, and fresh fruit platter

# SOUTHERN SPICE FEAST

## AN EXCLUSIVE MEAL EXPERIENCE

- **KADAL VIRUNDHU** 5750  
An extravagant coastal fare from all southern states featuring four seafood and four vegetarian starters, three seafood and four vegetarian main course dishes, followed by rice, breads, biryani and three desserts
- **MAHA VIRUNDHU** 4295  
A grand feast of three non-vegetarian and three vegetarian starters, three non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biryani and three desserts
- **VIRUNDHU** 3950  
A feast of two non-vegetarian and two vegetarian starters, two non-vegetarian and four vegetarian main course dishes, followed by rice, breads, biryani and two desserts

# CURRIES

## VEGETARIAN

- **KADALA GASSI**  825  
Black chickpeas in a byadgi chilli and coconut curry
- **GUTTI VONKAYA** 825  
Eggplant stuffed with peanut and coriander seeds, tossed in an Andhra style spice mix
- **KARUVEPILAI POONDU KOZHAMBU**  825  
Curry leaves and garlic infused in tamarind gravy
- **MULAKEERAI MASIYAL** 825  
Amaranth leaves and green gram with corn kernels
- **PACHAKARI KURUMA** 825  
Vegetables cooked in Kerala style rich coconut and cashew curry
- **PACHAKARI ISHTEW** 825  
Fresh vegetables with slow cooked onion and green chilli, gently simmered in coconut milk
- **VENDAKAI UPPERI** 825  
Lady finger with grated coconut and home ground spices
- **PANEER GHEE ROAST**  825  
Speciality from Mangalore, slow roasted cottage cheese with chilli and clarified butter
- **MANTHAKKALI VATHAL KOZHAMBU** 825  
Black nightshade berries and tamarind curry
- **TOMATO PAPPU** 825  
Split pigeon peas stewed with plum tomatoes and garlic
- **ARACHIVITTA SAMBHAR** 825  
A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumsticks and Madras onions

## SEAFOOD

- **ROYYALA IGURU** 1975  
Prawns simmered in coconut, cashew and Andhra spice mix
- **ALLEPPEY FISH CURRY** 1250  
Seer fish morsels in a green mango and coconut curry
- **NELLORE CHAPALA PULUSU** 🌶️ 1250  
Seer fish cubes in a spicy tamarind and tomato curry – a coastal delicacy from Andhra Pradesh

## EGG AND MEAT

- **KARANDI OMELETTE VARUTHA KOZHAMBU** 895  
Omelette cooked in a cupped ladle with roasted chilli and coconut curry
- **KOZHI MELAGU CURRY** 🌶️ 1150  
Chicken leg in a fiery curry with black pepper and fennel – a Chettinad speciality
- **KORI GASSI** 1150  
Chicken with Byadgi chillies, coconut, fenugreek and tamarind
- **MUTTON ISHTEW** 1250  
Lamb morsels stewed in coconut milk with ginger, green chillies and potato
- **MUNAKAYA MAMSAM KURA** 🌶️ 1250  
Slow cooked lamb shoulders, spice mix, drumsticks infusions

## BIRYANI

## VEGETARIAN

- **KAIKARI BIRYANI** 995  
A vegetable and rice preparation, flavoured with cinnamon and cardamom

# NON-VEGETARIAN

- **MALABAR NEIMEEN BIRYANI** 1195  
A north Kerala speciality – Seer fish and ghee rice delicacy
- **PALLIPALAYAM CHICKEN BIRYANI** 🌶️ 1150  
Kongunadu style biryani with jeera samba rice, fresh mint and chillies
- **RAYALASEEMA MAMSAM BIRYANI** 🌶️ 1250  
Spiced lamb and fragrant rice preparation from Rayalaseema in Andhra Pradesh

# RICE AND BREADS

- **BISI BELA HULI ANNA** 645  
Lentils and rice kedgerree, coated with homemade ghee
- **PULIOHORA** 645  
Steamed ponni rice tossed in a homemade tamarind spice mix
- **THAYIR SAADAM** 645  
Curd rice served with traditional accompaniments
- **STEAMED PONNI RICE** 325
- **KERALA RED RICE** 325
- **PAROTA** 325  
Flaky South Indian bread
- **IDIYAPPAM** 325  
Steamed string hoppers
- **SANNAS** 325  
Fluffy steamed rice cakes from Mangalore
- **APPAM** 325  
Rice hoppers
- **MUTTAI APPAM** 395  
Rice hoppers with egg

# DESSERTS

- **CHOCOLATE DOME** 695  
Banana and ginger ice cream with poornam sauce in a chocolate dome
- **ASHOKA HALWA** 695  
A speciality from Tanjore - Light moong dal and whole wheat pudding
- **ELANEER PAYASAM** 695  
Chilled tender coconut delicacy
- **KUMBAKONAM KAAPI ICE CREAM** 695  
Homemade ice cream flavoured with Kumbakonam coffee
- **TROPICAL FRESH FRUITS** 695

# SUGAR FREE DESSERTS

- **SEMIYA PAAL PAYASAM** 695  
Traditional dessert with reduced milk and vermicelli
- **BADAM HALWA** 695  
A delicious almond confection

# BEVERAGES

- **NEER MORE** 295  
Chilled buttermilk flavoured with spices and herbs
- **DABRA KAAPI** 325  
The famous South Indian filter coffee with milk
- **CHAYA** 375  
The traditional South Indian village tea

# SOUTHERN SPICE SPECIAL MOCKTAILS

- **SOUTHERN SPICE GINGER PUNCH** 495  
A concoction of freshly squeezed pineapple, ginger, sweet lime and tender coconut water
- **PANAGAM** 495  
A combination of jaggery, lime, ginger and cardamom with water
- **VASANTHA NEER** 495  
Tender coconut water with honey, lime and mint
- **TRIVENI SANGAMAM** 495  
Fresh pineapple and grape juice with mint

# NON ALCOHOLIC BEVERAGES

## MOCKTAILS

<b>MIRCH MASALA</b>	275
Orange juice, chopped chilli, tabasco and soda	
<b>KIWI PUNCH</b>	275
Kiwi, pineapple juice and apple juice	
<b>THREE MUSKETEERS</b>	275
Carrot and bell pepper juice with coconut water	
<b>APPLE BREEZE</b>	275
Apple juice, cranberry juice, sweet and sour mix	
<b>TC PASSION</b>	275
Tender coconut water, passion fruit syrup and pomegranate	
<b>APPLE AND ORANGE SANGRIA</b>	275
Orange juice, melon, pomegranate, apple and orange	
<b>CRAN AND ROSEMARY COOLER</b>	275
Cranberry juice, orange juice, rosemary water	
<b>FLAVOURED ICED TEA</b>	275
Peach / Apple / Passion Fruit / Lemon	
<b>STRAWBERRY BASIL LEMONADE</b>	375
Strawberry, basil leaves and lemonade	

## AERATED BEVERAGES

<b>FRESH LIME SODA / WATER</b>	200
<b>COKE / DIET COKE / SPRITE</b>	210
<b>TONIC WATER</b>	210
<b>GINGER ALE</b>	210
<b>ENERGY DRINK</b>	275

# MILKSHAKES

CHOCOLATE / STRAWBERRY / VANILLA / BANANA	225
COLD COFFEE	225
HOT CHOCOLATE	225

# COFFEE

ESPRESSO	225
DOPPIO	225
RISTRETTO	225
CAPPUCCINO	225
CAFÉ LATTE	225
DECAFFEINATED COFFEE	225

# TEA

ENGLISH BREAKFAST	225
EARL GREY	225
EUROPEAN CAMOMILE	275
ASSAM BLACK TEA	275
MASALA TEA	275

# OTHER BEVERAGES

FRESHLY SQUEEZED FRUIT JUICE	245
TENDER COCONUT WATER	245
LASSI / BUTTERMILK	275
KINLEY	200
HIMALAYAN MINERAL WATER	210
PERRIER (750 ML)	395
PERRIER (330 ML)	195